

# TABLE OF GODS



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# Warrior Candy

Backstory: [youtu.be/dSYe7mHBCZ8](https://youtu.be/dSYe7mHBCZ8)

Origin: Dur-Sharrukin 706 BC

Prep time: 2 hours

Cook time: 10 minutes

Drying time: 3 days

Makes: 18 lengths

## Equipment

Standard sewing thread

Needle

Drying rack

4 hangers

## Ingredients

2½ cups (250 g) shelled walnuts

4¼ cups (1 L) water

1¼ cups (180 g) all-purpose flour

2 cups (475 ml) grape syrup or date syrup

1 teaspoon ground cardamom

Pinch of ground cinnamon

Pinch of table salt



# Instructions

1. Carefully cut the walnuts lengthwise in half.
2. Thread a 3¼-foot-long (1 m) thread through a needle, then gently push the needle through a walnut half lengthwise. Tie a knot only around the first walnut to secure it. Repeat with about 10 more walnut halves, adding them to the same thread.
3. Lay the completed thread of walnuts aside for later.
4. Repeat the process to create 18 lengths, or until you've used all the walnuts.
5. Set up a drying rack about 35 inches (90 cm) tall—you'll need it for the walnuts later since they need to hang straight down without touching anything.
6. Pour 1¼ cups (300 ml) of the water into a large pot. Do not turn on the heat yet.
7. Sift the flour into the pot while whisking continuously to prevent any lumps from forming.
8. Add the remaining 3 cups (700 ml) of water along with the syrup, cardamom, cinnamon, and salt. Whisk to combine.
9. Set the heat to medium and constantly stir the bottom of the pot with a rubber spatula. After about 4 minutes, the mixture may appear to separate with dark specks forming. Continue stirring until the mixture becomes smooth and uniform in color, then continue to cook for 1 minute.
10. Remove from the heat. Place the pot of syrup next to the drying rack, and put plenty of paper towels underneath the rack.
11. Dip the walnut lengths into the syrup one at a time, allowing each one to drain over the pot for about 20 seconds.
12. Tie each thread to a hanger, and hang it on the drying rack. Repeat with all the walnut lengths. You can hang five walnut threads on each hanger.
13. If the syrup thickens or becomes lumpy while dipping, reheat gently.
14. After dipping all the lengths in the syrup, repeat the process once more so that all lengths have been dipped twice. To do this, cut the threads from the hangers, dip the lengths again, and then tie them back onto the hangers.
15. Let the walnuts dry at room temperature for 3 days.
16. On the third day, the walnuts are ready to be served or frozen for later enjoyment!